

2.0 ***ASSET AND SERVICE INVENTORY***

Food Growing Assets
Community Food Programming Assets
Food Retail Assets
Non-Mapped Food System Assets & Services

PICTURE: PANDORA PARK COMMUNITY FOOD MARKET





This section provides a current-state analysis of food assets and services in the parks and recreation system and highlights changes and progress made since the 2013 LFAP.

Food assets and services include four broad categories: food growing assets, community food programming assets, food retail assets, and capacity-building assets. This baseline data is used in the Spatial Analysis section (see page 54) to identify current priorities and gaps in the Park Board food system.

PICTURE: DHALI WAL CELEBRATION LUNCH, KILLARNEY SENIORS CENTRE





MAP 1: PARK BOARD FOOD ASSET AND SERVICE INVENTORY

This map identifies all the food assets and services currently managed within the parks and recreation system and does not include those managed by other departments of the City of Vancouver. It is important to consider this inventory as part of a broader local food system and to recognize there are significant food assets and services that are not tracked (such as local Indigenous plants in naturally managed park areas) or are more difficult to track (such as informal networks and cultural knowledge).

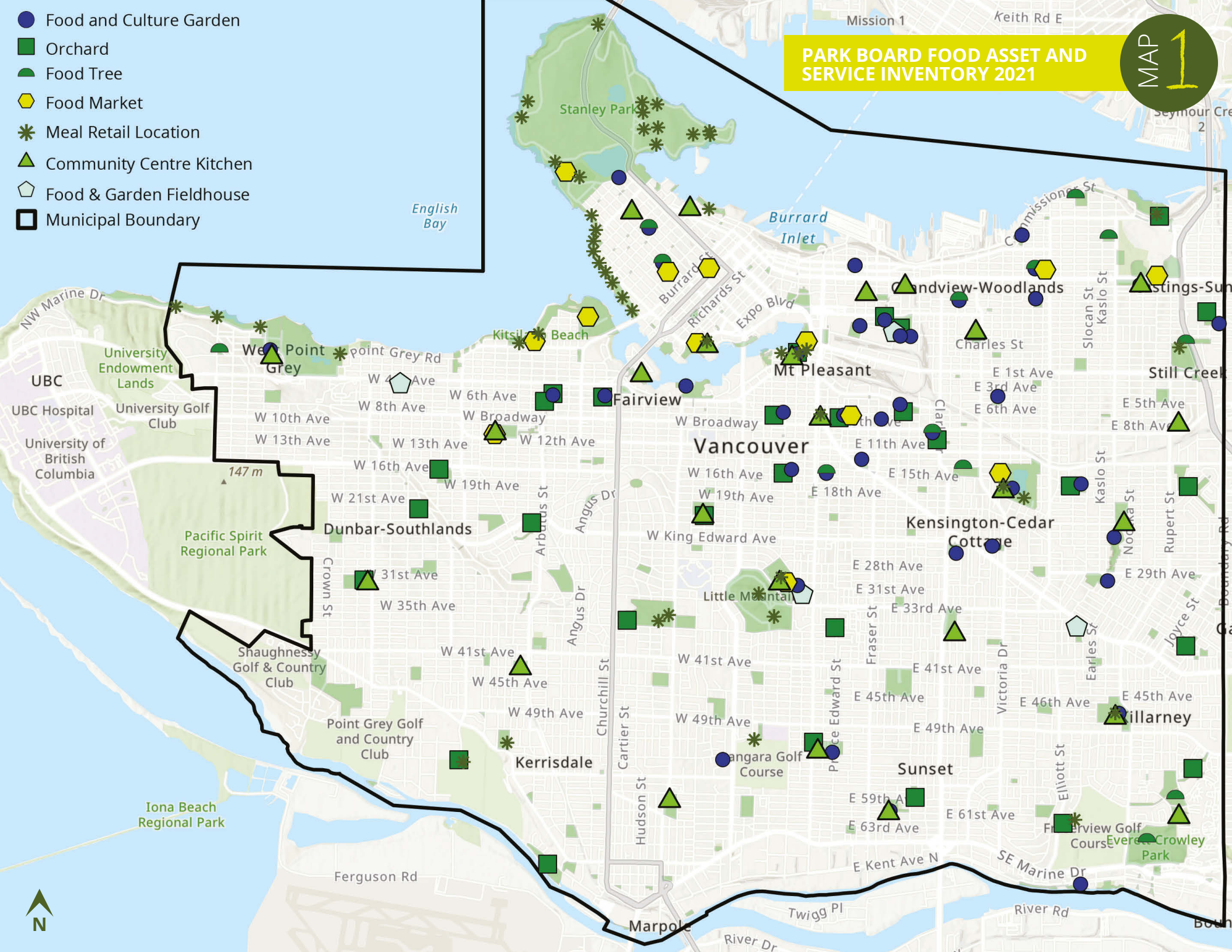
The following maps go into more detail about each grouping and type of food asset and service.

Food Asset & Service Type	Number in 2013	Number in 2021
Food & Culture Gardens	26	41
Food Trees (including orchards)	743	642
Community Centre Kitchens	24	25
Food & Garden Fieldhouses	0	4
Food Markets	5	13
Meal Retail Locations	37	46

TABLE 1: PARK BOARD FOOD ASSET AND SERVICE INVENTORY SUMMARY

PICTURE: FRASERVIEW GOLF COURSE GARDEN

- Food and Culture Garden
- Orchard
- Food Tree
- Food Market
- Meal Retail Location
- Community Centre Kitchen
- Food & Garden Fieldhouse
- Municipal Boundary





FOOD GROWING ASSETS

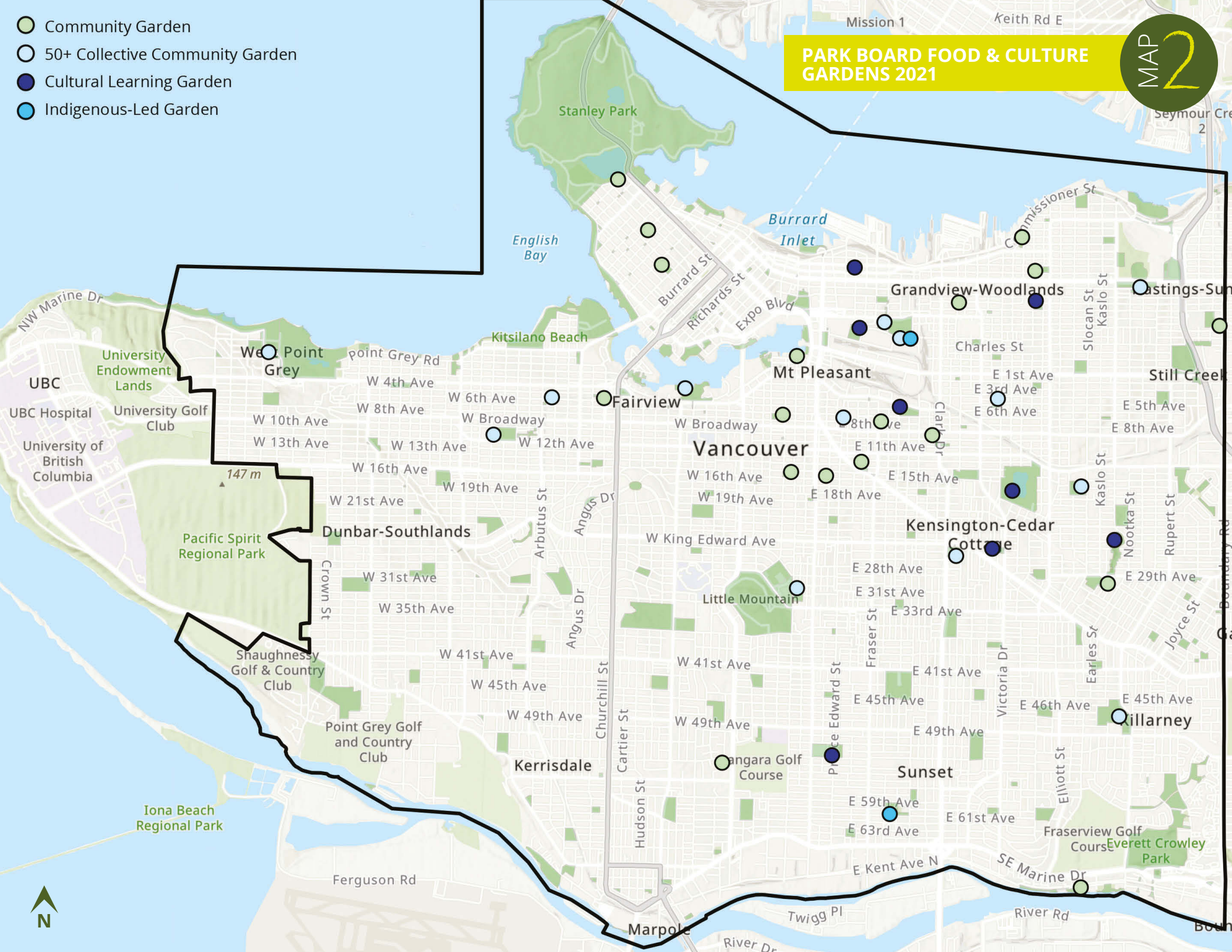
Food growing assets include formal and informal growing areas that provide food, medicine, and space for cultural practices; contribute to emergency food response; enhance biodiversity and habitat protection; support soil health; and use an integrated environmental approach.

MAP 2: PARK BOARD FOOD AND MEDICINE GARDENS 2021

Food and culture gardens are community-supported gardens that provide space for individuals and groups to grow food, herbs, medicines, fibres, and cultural materials. They provide a space where people can come together to learn about growing cycles, share food and culture, and build community. Food and culture gardens are categorized into four types: community gardens, 50%+ collective community gardens, learning and culture gardens, and Indigenous-run gardens.

PICTURE: STRATHCONA COMMUNITY GARDEN

- Community Garden
- 50+ Collective Community Garden
- Cultural Learning Garden
- Indigenous-Led Garden



Food and culture gardens are typically operated through registered non-profit societies (NFPs) or stewarded by cultural practitioners. Food and culture gardens can be established on Park Board land in a few ways: 1) NFPs can demonstrate community interest during park planning engagements and a garden is designed into the new or upgraded park, 2) NFPs can apply through an Urban Agriculture Expression of Interest (EOI) process to request a garden be established in an existing park, or 3) an NFP or community group/practitioner can partner as a steward of a garden. The EOI process involves submitting an application for staff to review, and if approved, conducting a community engagement, co-designing with staff, and presenting the garden proposal to Park Board commissioners for approval. This process is currently under review. Typically, Park Board provides the land, the initial delivery of soil, the water access, ongoing administration support, and in some cases supporting programming. NFPs or practitioners are responsible for managing garden work and maintenance, members, funding, education, and community outreach and programs. Gardens without raised beds are around 30% less of the cost to install and maintain.

There are currently 41 food and culture gardens in parks, 16 of which are new since the 2013 LFAP, totalling 426 plots. All 41 food and culture gardens total 41,275 square feet/0.38 hectares of the 1160 hectares of Park Board land equalling 0.4% of total Park Board land.

Community Gardens: These are gardens primarily dedicated to individual allotment plots and have less than 50% of the total garden area dedicated to collective gardening. As of 2021 there are a total of 18, six of which were added since the 2013 LFAP.

- **50%+ Collective Community Gardens:** These are a sub-type of community garden that, in addition to individual allotment plots, self-report having 50% or more of the total garden area dedicated to collective gardening. As of 2021 there are a total of 13, nine of which were added since the 2013 LFAP.

Cultural Learning Gardens: These are collective gardens that focus on food systems knowledge sharing and/or arts and cultural sharing. As of 2021 there are a total of eight: Oppenheimer Park, John Hendry Park, Templeton Park, Brewers Park, Trillium Park, China Creek North Park, Renfrew Ravine Park, and Sunset Park. Currently, seven of these gardens partner with Indigenous communities and practitioners, and one is managed by BIPOC youth. A total of five gardens were added since the 2013 LFAP.

- **Indigenous-Led Gardens:** These are the cultural learning gardens that are led by Indigenous groups or practitioners. As of 2021, there are two: Moberly Park and Strathcona Park. Both have been established as Indigenous-led gardens since 2013.

Collective Gardening:

Growing spaces that benefit more than one household and/or group of people. There are many ways collective gardening can take place. Examples of collective gardening include shared plots, areas dedicated to organizations or community groups, harvesting for food sharing or donating to a community program, areas open for use by non-members, or co-ordinated group gardening efforts such as work parties or schedules for maintaining designated areas. The goal is that more people benefit from the growing space.



PICTURE: PANDORA PARK COMMUNITY GARDEN

Garden Type	Number of Gardens	Number of Plots	Total square metres	Percentage of square metres out of all food and culture gardens	Percentage of square metres out of all park land
Community Gardens	18	651	11,084	27%	0.1%
50%+ Collective Community Gardens	13	676	25,627	62%	0.2%
Cultural Learning Gardens	8	39	4304	10%	0.04%
Indigenous Led Gardens	2	5	260	1%	0.002%
Food and Culture Gardens	41	1371	41,275	100%	0.4%

TABLE 2: PARK BOARD LAND DEDICATED TO FOOD & CULTURE GARDENS

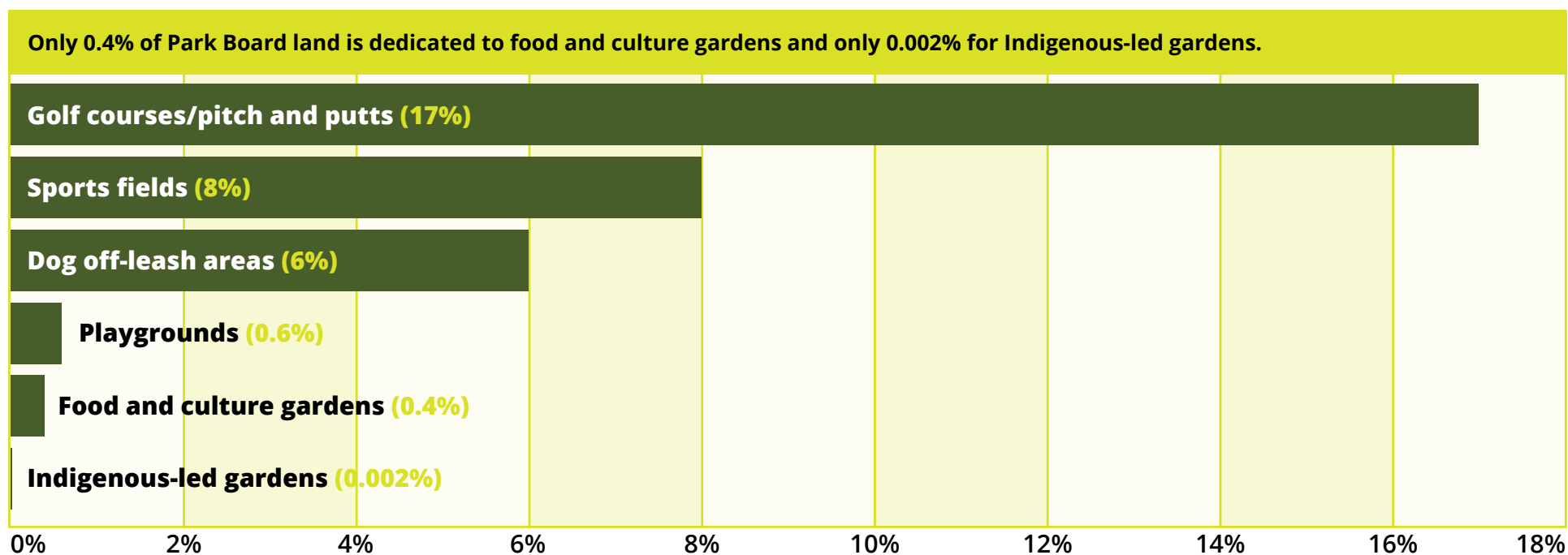


FIGURE 2: COMPARISON OF PARK BOARD LAND USE





MAP 3: PARK BOARD FOOD TREES AND ORCHARDS 2021



Food Trees and Orchards: Food trees are trees that produce fruit and nuts and orchards are sites with more than four fruit trees. There are 642 food trees on Park Board land, including 29 orchards. This count does not include food trees on city streets that are maintained by the Park Board. Since the 2013 LFAP, the number of food trees has decreased by 101. The maintenance of food trees is resource intensive, therefore community stewards or groups (e.g. a community orchard or garden group) are integral to the longevity and health of these trees. Stewardship is also important to ensure food trees are being harvested at the correct time of the season in order to avoid large amounts of food waste. Food trees and orchards identified as 'garden group stewarded' indicate trees maintained by non-profit garden groups and food trees and orchards identified as 'Park Board stewarded' indicate trees maintained by Park Board staff. There are six food trees and 11 orchards stewarded by non-profit garden groups, and eight food trees and 18 orchards maintained by Park Board staff.

PICTURE: STRATHCONA COMMUNITY GARDEN ORCHARD

Food Trees

-  Park Board stewarded
-  Garden Group stewarded

Orchard

-  Park Board stewarded
-  Garden Group stewarded

PARK BOARD FOOD TREES AND ORCHARDS 2021

MAP

3



COMMUNITY FOOD PROGRAMMING ASSETS

Community food programming assets include both the physical spaces to support food-related programs and the resources to implement programs or events in the parks and recreation system.

MAP 4: PARK BOARD COMMUNITY CENTRE KITCHENS 2021

Community Centre: Community centres are facilities with resources and staff that offer recreational, social, and cultural activities for residents of Vancouver. The Park Board oversees the design, construction, and upkeep of community centre infrastructure, such as kitchens. Not-for-profit organizations called Community Centre Associations oversee kitchen policies, equipment, day-to-day use, and program options. There are 24 community centres, with a total of 25 kitchens. Size, accessibility and use of kitchens varies. Kitchen activities can include community kitchen programs, food and cooking programs, meal programs, event bookings, rentals, and staff use. Five community centres (Britannia, Hastings, Kitsilano, Ray Cam, and Strathcona) offer community kitchens that support training, community education, social connections, and food access by having participants cook and share meals together. Community centres can also be partners for other food initiatives such as food markets and food and culture gardens. Since 2013, a new commercial kitchen has been built at the Seniors Centre of the Killarney Community Centre.

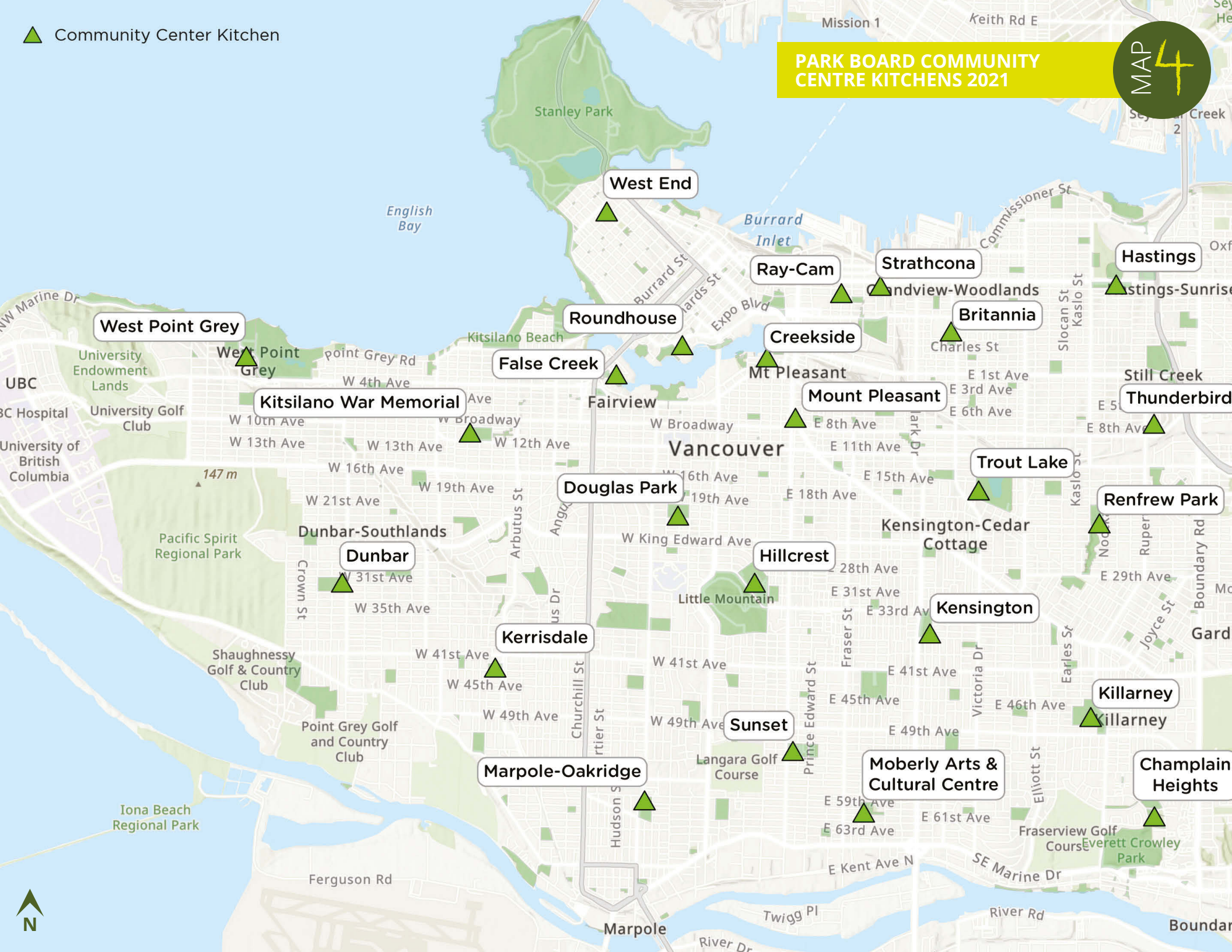
PICTURE: BREAKFAST PROGRAM, STRATHCONA COMMUNITY CENTRE



▲ Community Center Kitchen

**PARK BOARD COMMUNITY
CENTRE KITCHENS 2021**

MAP
4





PICTURE: STRATHCONA PARK FIELDHOUSE, WORKING GROUP ON INDIGENOUS FOOD SOVEREIGNTY

MAP 5: PARK BOARD FIELDHOUSES 2021

Fieldhouses: Fieldhouses are small houses in parks that were often built alongside public washrooms as suites for park caretakers. Most of the fieldhouse suites include a kitchen. Some are still used by caretakers and others have now been converted to be used for the Fieldhouse Activation Program (FHAP), staff operations, or storage.

The FHAP gives community groups access to fieldhouses in exchange for offering various types of community-based programming and events. There are 74 fieldhouses in parks, 24 of which are currently part of the FHAP. Of the 24 in the FHAP, four are dedicated to groups who offer food and gardening engagements for the community and were added since the 2013 LFAP:

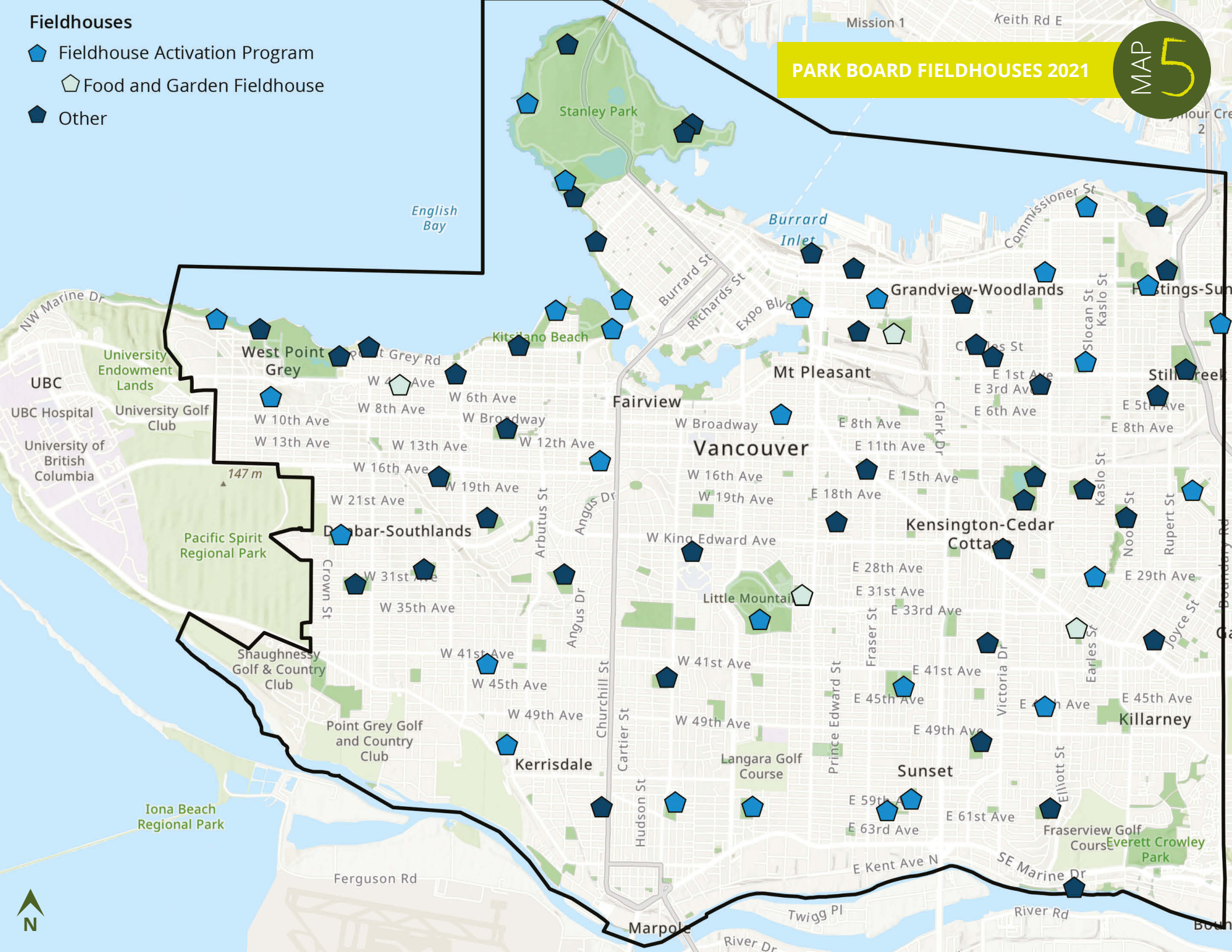
- Strathcona Fieldhouse - Working Group on Indigenous Food Sovereignty

- Norquay Park Fieldhouse - Norquay Neighbourhood Food Hub
- Riley Park Fieldhouse - Riley Park Garden Group
- McBride Fieldhouse - Village Vancouver

Fieldhouses have the potential to support various types of food assets, services, and partnerships such as food markets, cultural learning gardens, and food and garden programs, events and initiatives.

- Fieldhouse Activation Program
 - Food and Garden Fieldhouse
 - Other

MAP 5





FOOD RETAIL ASSETS

Food retail assets are locations where food is sold in the parks and recreation system, either through the Park Board, contractors, or partners.

MAP 6: PARK BOARD FOOD MARKETS 2021

All food markets are run by either a not-for-profit organization (NFP) or a small business that is permitted to operate on land in Park Board jurisdiction. The day-to-day operations of the markets and the products for sale are determined by the NFP or business.

Community Food Markets: A community food market is a small-scale market that allows residents to purchase fresh food in locations where there are fewer stores and communities may have challenges accessing healthy and culturally diverse food. They are typically run by social service organizations and are more affordable than farmers markets. There is currently one community food market operating through Kiwassa Neighbourhood House at Pandora Park, which is new since the 2013 LFAP. There is only one other City of Vancouver community food market currently running at a non-Park Board site as the other four closed during the COVID-19 pandemic.

Farmers Markets: A farmers market is a larger-scale market that allows residents to directly support and purchase local food and products from small-scale BC farmers and producers. There are currently eight farmers markets across Vancouver, all of which are either in or affiliated with a park. Four of the markets are permitted by and operate on Park Board land, of which three are seasonal (Main Street Station, Kitsilano, and Trout Lake), and one is year-round (Riley Park/ Nat Bailey). The Downtown, Hastings Park, Mount Pleasant, and West End markets operate adjacent to parks, which many shoppers use during their visit. Three new markets have been added since the 2013 LFAP. Note: the Main Street Station market is temporarily located in False Creek due to construction.

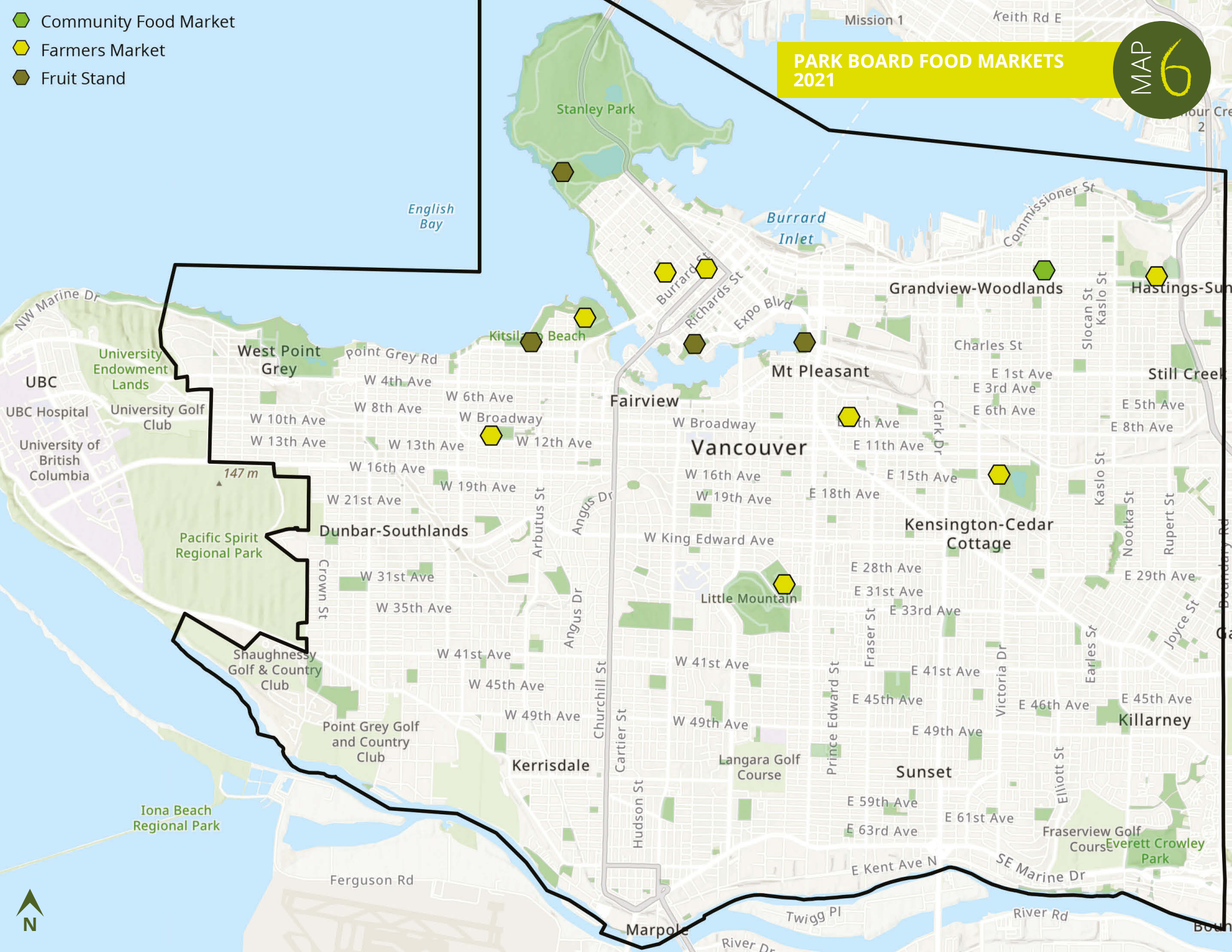
Fruit Stands: These stands sell local fruit and vegetables during the growing season and are permitted to be on-site daily in high traffic areas. Berrymobile is the current service provider permitted as part of the Park Board mobile food program. There are currently four locations: Science World, David Lam Park, Kitsilano Beach, and Second Beach, all of which are new since the 2013 LFAP.

PICTURE: WEST END FARMERS MARKET

- Community Food Market
- Farmers Market
- Fruit Stand

PARK BOARD FOOD MARKETS
2021

MAP 6





PICTURE: SPANISH BANKS CONCESSION

MAP 7: PARK BOARD MEAL RETAIL LOCATIONS 2021

Meal retail locations are places where residents and visitors can purchase meals with full sit-down service or quick to-go service. Some locations are managed and staffed by the Park Board, enabling more direct influence over menu options and operations, while others are operated by contractors or permitted to operate on land in Park Board jurisdiction. There are a total of 46 locations.

Park Board operated locations: Thirteen concession stands (quick-service/to-go), three golf

course clubhouse kitchens (full-service/sit-down), three pitch and putt kiosks (quick-service/to-go).

Contracted or permitted locations: Eleven restaurants (full-service/sit-down), eight food trucks (quick-service/to-go), eight snack bars/cafes (quick-service/to-go).

Since the 2013 LFAP, local and sustainable food procurement targets were surpassed, with menu options at golf course clubhouse restaurants now at 50% and concession stands at 65% local food and beverage. In addition, culturally diverse menu options were increased, one new cafe was contracted, eight new food trucks were permitted, and compostable packaging and corresponding

zero waste stations were also implemented at all concession stands. Additional assets to come are: one additional restaurant soon to be opened in Coal Harbour, a new concession to be opened at the upcoming park at Smithe and Richards, and an expansion of food truck permitting.



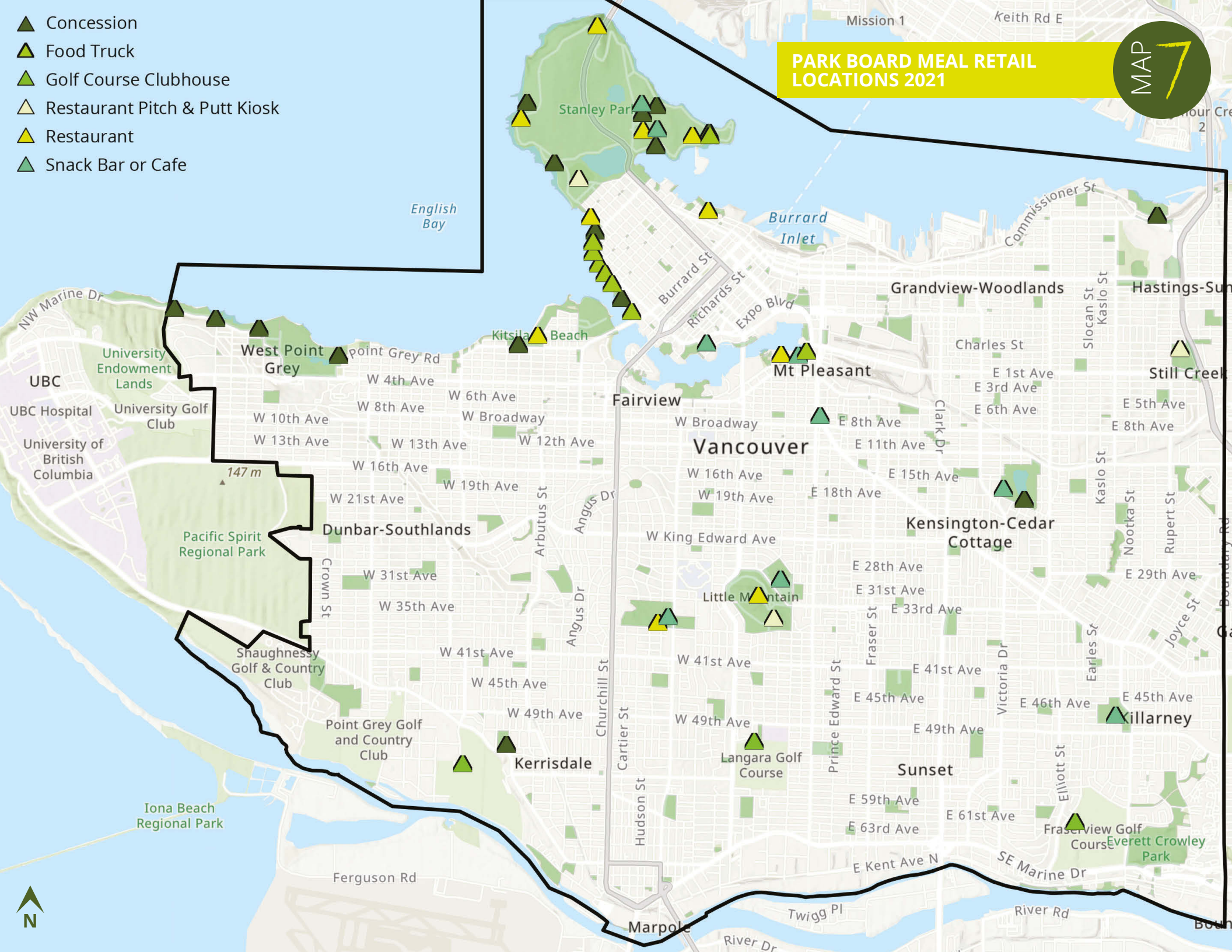
2013 Local Food Action Plan
local food and beverage menu
option targets surpassed:

- Clubhouses - 50%
- Concession Stands - 65%

- ▲ Concession
- ▲ Food Truck
- ▲ Golf Course Clubhouse
- ▲ Restaurant Pitch & Putt Kiosk
- ▲ Restaurant
- ▲ Snack Bar or Cafe

PARK BOARD MEAL RETAIL LOCATIONS 2021

MAP 7





NON-MAPPED FOOD SYSTEM ASSETS & SERVICES

The following existing and potential food assets and services are those not displayed in the maps.

FOOD GROWING ASSETS

Emergency Food Response Sites: Starting in 2020 and continuing currently, several Park Board sites have been repurposed and dedicated, in part, to Vancouver's COVID-19 emergency food response (refer to page 46 for more info). Sunset Nursery, VanDusen Gardens, and garden beds at each golf course were dedicated to growing food for use in meal hampers and prepared meals. The Langara clubhouse kitchen was dedicated to preparing food hampers and prepared meals for delivery across the city.

Naturally Managed Food Landscapes: There

are a variety of Indigenous foods and medicines growing in naturally managed areas on Park Board land. Naturally managed areas are mapped in the *Biodiversity Strategy* and supported by the *Rewilding Vancouver: An Environmental Education & Stewardship Action Plan*. The public involved in the stewardship of these areas are supported through the Park Partner and Park Stewardship programs, which is a different process than for food and culture gardens.

Horticulture Gardens: Flower beds, ornamental gardens, or landscaped areas stewarded by Park Board operation staff. These areas have the potential to accommodate edible plants and plants that provide food for pollinators that support the production of food.

Composting: There is on-site composting for leaves at the Park Board works yards and at some community gardens. There are no neighbourhood composting sites on Park Board land. Organics from food operations go to centralized composting.

Urban Farms: There are currently no urban farms on Park Board land; however, the first urban farm in park land is currently being discussed.

Other Food Growing Assets: There are a variety of pollinator gardens, bug gardens, mason bee lodges and apiaries. These types of food growing assets are not actively tracked or mapped.

Naturally Managed:

Areas of parks that are intentionally minimally managed, relatively undisturbed in an urban context, contain native plant species, and provide wildlife habitat. In Vancouver's park system these include forests, ponds, wetlands, stream riparian zones, some sections of coast, meadows, treed areas without mown understorey, and un-manicured sections of golf courses.

COMMUNITY FOOD PROGRAMMING ASSETS

Food, Cooking, and Gardening Programming:

A variety of food programming is offered at community centres based on the interests of the Community Centre Associations (CCAs) and instructors, space and capacity, and the needs of the surrounding neighbourhoods. These programs cover a wide range of topics including cooking for diverse cultures and ages, fermenting, gardening, permaculture, medicinal gardens, canning, composting, native edibles, Indigenous plants and birds, potlucks, and lunch programs. The Park Board started tracking programs dedicated to food, cooking, and gardening at the end of 2017. In total since then, 916 food, cooking, and gardening programs have been tracked, with 8,759 participants and 416 people on waiting lists. Broken down by year: in 2018 there were 224 programs, in 2019 there were 355 programs, and in 2020 there were 337 programs.

Park Board Sustenance Festival: From 2009 to 2019, the Park Board collaborated with various community service providers to coordinate the Sustenance Festival, a local arts, culture and food event hosted at community centres, and public spaces across Vancouver. Throughout 2017 the Park Board and an Interculturalism Coordinator undertook a listening campaign and asked community leaders from equity-denied groups for their perspectives on the food movement and the Sustenance Festival. The *Vancouver Community Leaders on the Role of Food in Cultural Inclusion and Engagement* report with recommendations for how to meaningfully include and support diverse and under-represented community groups in food work and spaces was put forward. Based on the recommendations, the Sustenance Festival Community fund and new partnerships were established and a wider variety of accessible events took place in 2018 and 2019. The festival was cancelled for 2020 and 2021 due to the COVID-19 pandemic.

PICTURE: VILLAGE VANCOUVER GARDEN WORKSHOP



CAPACITY-BUILDING ASSETS

There are non-physical assets that support local food system capacity-building through financial, human, and political resources.

Policies: Please see Related Plans, Strategies, and Reports (page 15).

Funding: There are several ways the Park Board and the City of Vancouver provide funding for local food system capacity-building:

- The Park Board Neighbourhood Matching Fund supports community-driven local food system, arts, culture, and environment projects.
- The Park Board covers the cost of preparing sites for community gardens and offers emergency funds to garden and stewardship groups on an as-needed basis.
- The Park Board Sustenance Festival is funded through the Park Board and a Sustenance Festival Community Fund was established to provide greater support to community groups working on food, arts, and culture initiatives, particularly under-represented groups.
- There are also City of Vancouver grants (e.g. Greenest City, Sustainable Food Systems) that provide limited funding for food-centred community projects.

Note: Funding distribution to equity-denied groups from the Park Board is not comprehensively tracked.

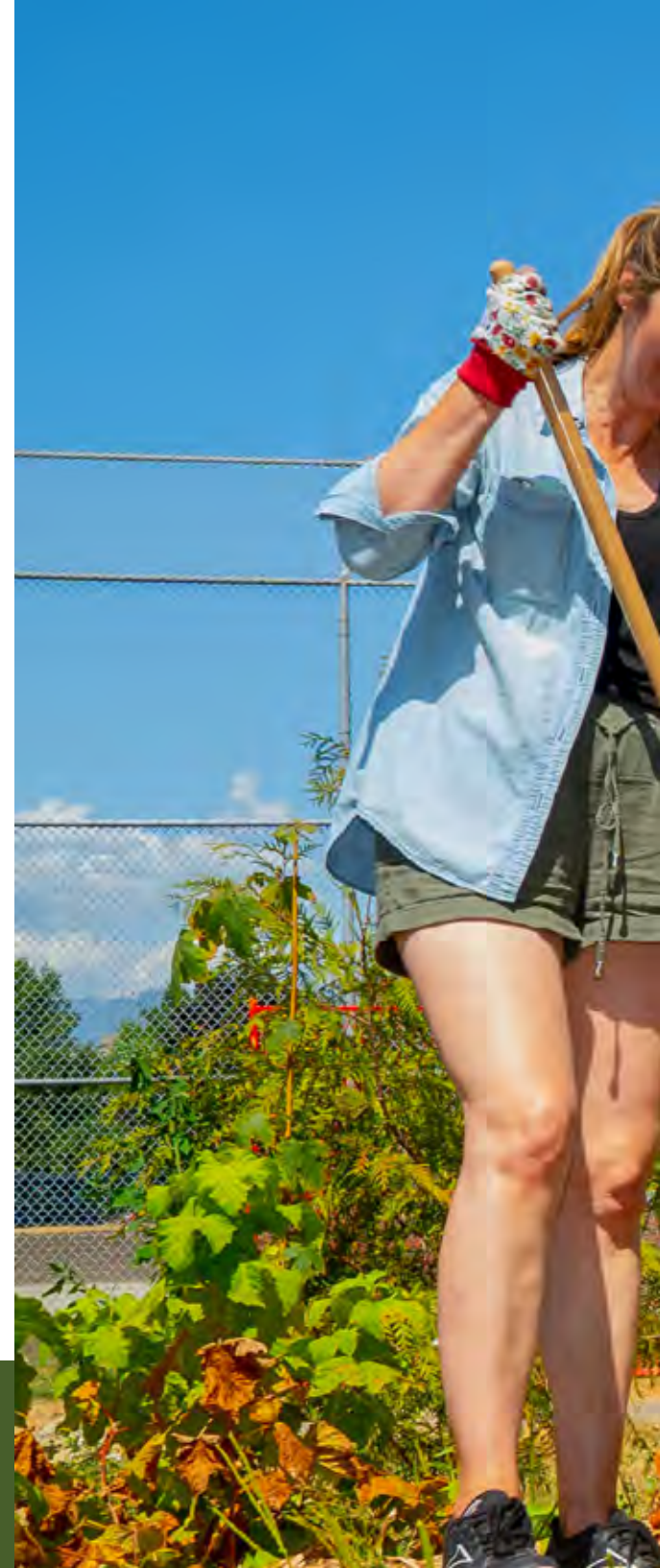
Partner Organizations: There are various organizations that work on food-related issues across the city in partnership with the Park Board. These organizations include but are not limited to:

- Neighbourhood Houses
- Neighbourhood Food Networks
- Vancouver Food Policy Council
- Indigenous food organizations
- Vancouver Farmers Market
- Community Centre Associations
- Community garden and urban agriculture non-profit organizations
- Food access organizations
- Cooking organizations
- Cultural groups
- Urban agriculture enterprises

Knowledge Holders: There are also many knowledge holders who play an important role in local food system capacity building in the parks and recreation system. This includes Indigenous food practitioners and knowledge keepers, individuals and organizations working on a spectrum of food issues, academia and residents who bring knowledge from their lived experiences.

Staff: Park Board staff have expertise that can support building local food system capacity. This may be directly related to food (e.g. plant knowledge, garden development, retail operations) or support-related (e.g. decolonizing systems, organizational skills, developing relationships, delivering programs).

PICTURE: INDIGENOUS SEED HERITAGE GARDEN, STRATHCONA PARK





3.0 **RESEARCH INSIGHTS**

COVID-19 Emergency Food Response

PICTURE: PARK BOARD EMERGENCY FOOD PRODUCTION, SUNSET NURSERY





While researching for this version of the LFSAP, themes of equity, climate change, climate justice, and reconciliation have emerged as priorities in

local, national and international research on food systems. An analysis of those sources has revealed that in cities around the world, people from equity-denied groups face multidimensional barriers to accessing park-based food assets and services through structural inequities such as racism, income inequality, transportation constraints, and time scarcity¹⁵.

THE KEY RESEARCH FINDINGS WERE:

- **Prioritization of current food assets and services is not equitable.** Community gardens and farmers markets are often prioritized in local food system initiatives and strategies. In practice, these food assets and services are typically used by groups not facing justice and equity barriers¹⁶.
- **Certain types of growing spaces require fewer resources.** Park Board naturally managed food landscapes and gardens that do not use raised beds cost approximately 30% less to build and maintain. The majority of community gardens with private allotment

plots used raised beds, while the majority of cultural learning gardens use less building materials and are more integrated into the landscape. In addition, Park Board managed horticulture beds with pollinator perennials and native food shrubs are less resource intensive than annual display beds.

- **Food programs primarily reflect Western diets.** While the Park Board strives to offer community programming to peoples of all ages, abilities, and cultures, the types of food offered and interpretation of healthy food is still based on a predominantly Western diet. Less than 20% of the food programs offered from 2017 to 2020 at community centres (based on title) were centred on non-Western diets.
- **In order to support equitable access, collective garden governance requires additional resources and expertise.** A shift towards collective community gardens was identified in VanPlay to make food and culture gardens in parks more accessible. Based on research in other jurisdictions, shared garden governance models require coordinators or managers to oversee site maintenance and garden management. Research also indicated there can be discriminatory policies in community gardens that contribute to structural inequities. It is therefore crucial for the coordinator or manager to have high

trust with the community and be trained in conflict resolution, de-escalation, anti-racism and decolonization to ensure people from equity-denied groups feel safe, welcome, and supported in participating in gardening.

- **Indigenous food sovereignty faces policy barriers and a lack of space.** Feedback from previous engagements with xʷməθkʷəy̓əm, Skwxwú7mesh, and səliłwətał and Urban Indigenous communities indicated current policy creates barriers to traditional food practices (e.g. restrictions on smoke houses) and that there is a lack of supportive infrastructure and spaces for feasting, healing, and intergenerational knowledge sharing.
- **Park Board staff support for local food system actions was limited.** Allocation of Park Board staff time to lead the



PICTURE: PARK BOARD EMERGENCY FOOD PRODUCTION, SUNSET NURSERY

implementation of the 2013 LFAP varied from no staff to approximately a 0.5 full-time equivalent from 2013 to 2020. In comparison, the City of Victoria has two full-time Food Systems Coordinators working in park positions, while Vancouver has seven times the population and six times the hectares of parkland. The City of Victoria and the City of Richmond also fund and actively collaborate with local non-profit societies to oversee and optimize equitable use of food assets while increasing overall leadership capacity through partner funding and multi-sector collaboration.

A growing number of cities, including the City of Vancouver, are taking initiatives to address structural and systemic barriers to make parks and recreation spaces more equitable. Below are the highlights from research into food work in other Canadian municipalities.

City of Toronto

The Parks Partnership Office at the City of Toronto has a dedicated full-time staff person to seek out and develop partnerships to support a variety of stakeholder initiatives focused on equity in parks, including local food. One of the most successful partnerships is helping to incubate Black Creek Community Farm, an eight-acre, Black-led urban farm located on park land held by the Toronto and Region Conservation Authority (of which the City of Toronto is one of the participating municipalities).

This farm has since formed its own non-profit organization and is completely self-managed. The farm currently has certified organic vegetable fields, a forest trail and food forest, four-season greenhouses, an outdoor classroom, pavilion and bake oven, mushroom garden, chickens, and beehives.

Metro Vancouver

The Colony Farm Community Gardens Society is a seven-acre community garden located in Colony Farm Regional Park. Founded in 1997, it is one of the largest community gardens in the region, with more than 300 members, all volunteers. They have a combination of individual garden plots/raised beds (for wheelchair/scooter accessibility) and group use space. Their group use space is currently used by a Bhutanese Gardening Group, a group of refugee families settled together at a nearby complex. Other groups that have used this space in the past include the Kwikwetlem First Nation, Crossroads Hospice Society, Community Integrated Services Society, the Fraserside Community Services Society, and Spirit of the Children Society. The group gardening space has helped to bring newer members from groups that face barriers to accessing gardening opportunities into the garden. The garden is maintained by members through 10 scheduled work parties each year, as well as additional special project days. While the garden received initial funding for construction, they have since been completely self-funded through membership fees.

City of Richmond

Through working with the Richmond Food Security Society, the City of Richmond is taking a new direction to establishing new community gardens in higher density, less affluent areas with more need. This is a staff-driven operational strategy that ultimately adds an equity filter to the establishment of new community gardens. Non-profit organizations that are connected to the local community are brought in to manage community gardens, which helps with making more informed decisions about community needs and leverages multi-sector resources. In 2020, 58 plots in two new community gardens were developed in historically under-served areas (downtown and East Richmond). The City of Richmond also has a four-acre sharing farm in Terra Nova, which is managed by a non-profit organization and engages volunteers to grow food that is donated to the Richmond Food Bank.

COVID-19 EMERGENCY FOOD RESPONSE

Most COVID-19 emergency food responses in cities around the world focused on food distribution and to some degree, food growing. These solutions worked as a short-term stop-gap, but lacked long-term strategies to sustain the provision of food through crises such as COVID-19 that may last multiple years.

City of Victoria - Get Growing, Victoria!

The City of Victoria initiated the *Get Growing, Victoria!* program as a response to COVID-19 to provide food seedlings and garden materials to residents in need, including people disproportionately impacted by the pandemic. Seedlings were grown in Beacon Hill Park and the City's nursery, then distributed in partnership with community organizations.

Through a partnership with *SW̓ŋENEN̓ITEL*, an Indigenous Food System Initiative, seedlings were provided (and in certain cases, delivered) to *WSÁNEĆ*, Lekwungen, Tsuk, and Nuučaanuł nations, specifically in the area of Pacheedaht. In 2020, they grew over 81,500 edible plants, distributed 200 cubic yards of garden material, and supported over 44 community partners that directly served over 10,000 households.



In 2020, the Park Board started supporting the emergency food response by repurposing numerous gardens to emergency food growing sites, dedicating kitchen space to the preparation of food hampers and prepared meals for distribution across Vancouver, and reallocating staff time towards planning and coordination efforts. The following sites were dedicated, in part, towards food growing:

- Park Board's Sunset Nursery, which typically provides all the plants and flowers for parks across the city
- Golf Course raised garden beds, which typically grow seasonal produce for the golf course clubhouse restaurants
- VanDusen food garden, which is typically an educational demonstration garden

All of the food for these sites, as well as donations from local suppliers, were then contributed to food hampers and prepared meals that were prepared at the Langara golf course clubhouse kitchen by reallocated staff. **The food grown and prepared by the Park Board in 2020 provided 168,000 fresh meals and 37,000 frozen meals.** This initiative showed that high yields of food production and distribution could be successfully managed at Park Board sites. These efforts were funded to be continued in 2021 and are still ongoing.

Community gardens were not repurposed, however were considered an essential service, and remained open for community food growing efforts under newly developed safety plans. Staff also spent time locating additional emergency food growing sites in parks in the event further production was needed. In addition, one full-time staff was redeployed to the Emergency Operations Centre for the city-wide emergency food response.

The impact of the emergency food response was limited due to the following factors:

- Lack of emergency planning and coordination with community partners at the beginning of the pandemic
- Lay-offs of community centre staff
- Annual application intakes for funding for food and garden projects being put on hold (e.g Park Board Neighbourhood Matching Fund)
- Shutdowns of community centres as a result of pandemic public health orders that resulted in closing of food programs that residents facing food insecurity rely on as a food source (e.g. Strathcona breakfast program). Sites that served as food hamper distribution locations had to be relocated